

In order for a bakery to become USDA Organic Certified, which produces both organic and non-organic products on the same production lines, must a full wash-down be conducted between products?

That depends--a handling operation must be able to comply with Section 205.272 (a)--implementing measures to prevent commingling and contamination of organic and nonorganic products, and preventing contact with prohibited substances. Your certifying agent must review the operation to make sure that conventional products and prohibited substances do not come in contact with organic products.

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